# **Course Outline (Higher Education)**



School / Faculty: Federation Business School

Course Title: OCCUPATIONAL HEALTH AND SAFETY

Course ID: BSHSP1010

Credit Points: 15.00

Prerequisite(s): Nil

Co-requisite(s): Nil

Exclusion(s): Nil

**ASCED Code:** 080307

**Grading Scheme:** Graded (HD, D, C, etc.)

#### **Program Level:**

AQF Level of Program							
	5	6	7	8	9	10	
Level							
Introductory							
Intermediate			~				
Advanced							

#### **Learning Outcomes:**

#### **Knowledge:**

- **K1.** Interpret details of relevant state or territory OHS/WHS legislation and codes of practice
- **K2.** Describe the ramifications of failure to observe OHS or WHS laws and codes of practice
- **K3.** Identify the key components of work health and safety management systems
- **K4.** Outline the consultative processes required for the effective management of workplace health and safety.
- **K5.** Explain the format and content of documentation required to manage, communicate and record work health and safety information

#### Skills:

- **S1.** Design a work health and safety management system that meets legislative requirements and suits the characteristics and needs of the organization
- **S2.** Develop work health and safety policies and procedures, and identify effective channels for communication to all employees
- **S3.** Develop procedures and documentation for the ongoing detection, recording and rectification of workplace hazards
- **S4.** Assess the effectiveness of work health and safety management practices and make recommendations for improvement

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### Application of knowledge and skills:

**A1.** Coordinate the establishment and review of systems, policies and procedures designed to ensure a safe workplace

#### **Course Content:**

Topics may include:

- Work health and safety legislation
- · Sources of information
- Codes of practice and industry standards
- Employer and employee responsibilities
- Work health and safety systems
- Hazard identification and risk assessment
- Work health and safety documentation
- Development of policies and procedures
- Communication of policies and procedures

#### **Values and Graduate Attributes:**

This course will help students to develop values and attributes that will enable them to:

#### Values:

- **V1.** Advocate for a workplace that meets not only the legal requirements for safety but one that is also attuned to the broader social needs of its employees
- **V2.** Advocate for a workplace that meets not only the legal requirements for safety but one that is also attuned to the broader social needs of its employees

#### **Graduate Attributes:**

FedUni graduate attributes statement. To have graduates with knowledge, skills and competence that enable them to stand out as critical, creative and enquiring learners who are capable, flexible and work ready, and responsible, ethical and engaged citizens.

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Attribute	Brief Description	Focus
Knowledge, skills and competence	This course will begin the process of engagement and self-directed learning that will equip the student for successful completion of the program	Medium
Critical, creative and enquiring learners	This course will broaden the student's capacity to independently contribute to the management of a hospitality organisation	Low
Capable, flexible and work ready	Upon completion, students will be valued for the contribution they can make to the provision of a safe and secure workplace	Medium
Responsible, ethical and engaged citizens	This course will ensure that students recognise that the provision of a safe workplace entails both legal and ethical responsibilities	High

## **Learning Task and Assessment:**

Learning Outcomes Assessed	Assessment Task	Assessment Type	Weighting
K3, K5 S3	Hazard Identification, Risk Assessment, Risk Control (HIRAC) plan for a hospitality task	Report	20 - 30%
K1, K3, K5 S1, S2 A1	Development of WHS resource portfolio for a specific hospitality sub-sector; delivery of simulated training session	Portfolio and presentation	40 - 50%
K1, K2, K4 S4	Examination to assess attainment of required learning outcomes	Examination	30 - 40%

## **Adopted Reference Style:**

APA